

Division Bell

Mezcal, Aperol and maraschino — smoke wrapped in bitter citrus.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Shaken	Lime wheel

INGREDIENTS

1 oz Mezcal

Del Maguey Vida is the original

¾ oz Aperol

½ oz Luxardo Maraschino

¾ oz Fresh lime juice

1 Lime wheel for garnish

METHOD

1. Chill a coupe.
2. Shake mezcal, Aperol, maraschino and lime juice hard with ice for 12 seconds.
3. Double-strain into the chilled coupe.
4. Float a thin lime wheel on the surface.

BARTENDER'S TIP

Maraschino is aggressive — half an ounce is the ceiling. Overpour it and the drink tastes like cherry cough drops with a campfire behind them.

THE STORY

Phil Ward created the Division Bell at Mayahuel in New York, riffing on the Last Word template with mezcal in place of gin and Aperol in place of Chartreuse. It became the drink that taught a generation of bartenders that smoke and bitter aperitivo belong together.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/division-bell